

A note from the Galley

At The Menemsha Galley we take a lot of pride in making your dining experience memorable, and there is nothing more important to us than the safety and well-being of our Guests, employees and the communities we serve. With Coronavirus (COVID-19) on the minds of many, I want to take a moment to personally update you on the steps we are taking at the Galley to ensure your health and safety during this challenging time.

To help protect our restaurants against COVID-19, we are in constant communication with local health officials. We are leveraging these resources to ensure our teams have the most current and effective tools and processes for restaurant sanitation. Our goal is to ensure the restaurant policies we put in place meet or exceed their recommended guidelines.

Additionally, we have instituted several new policies focusing on keeping staff and customers safe. These include but are not limited too requiring staff and customers to wear masks or face coverings. We require Social distancing when in line at the Galley. We also encourage online ordering. Our Cleaning and sanitation initiatives include increasing the frequency of restaurant cleaning and increasing the frequency of hand washing to exceed the recommended standards. We also require each of our employees to complete a **Covid-19 ServSafe** training.

Our heart goes out to all who have been impacted by the virus, and we want to personally thank all our employees and restaurant team members who have committed to protect our Guests and each other.

As the situations surrounding COVID-19 continue to change and evolve, what won't change is our commitment to do everything we can to help ensure the health and safety of everyone involved with.